

# DARIEN HEALTH DEPARTMENT



The mission of the Darien Health Department is to provide comprehensive public health services to the residents of Darien. This is accomplished through the promotion of community wellness, disease monitoring and prevention, and the enforcement of environmental laws, regulations, and ordinances.



# **Presentation Overview**

- **Current program services**
- **Food service inspection frequency compliance performance**
- **Increasing programs(FSE, plan review submittals)/duties/time**
- **Current budget**
- **Proposed budget/staffing increase**
- **Proposed additional services**

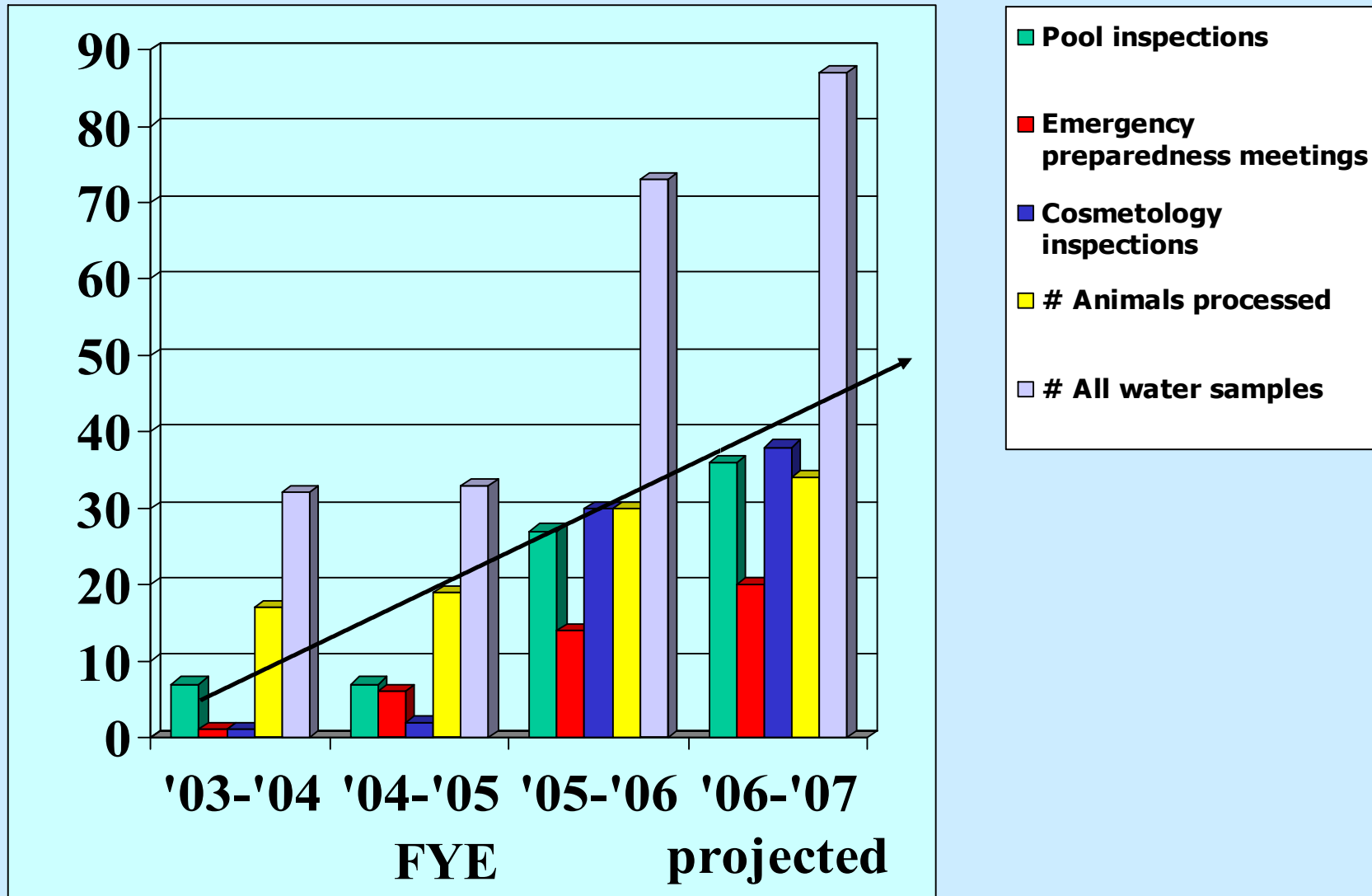
## **OVERVIEW OF MAJOR PUBLIC HEALTH SERVICES**

- **Licensing and “Focused” food inspections for all 103 food service establishments (FSE)**
- **Plan reviews and preoperational site visits for all renovation and new construction**
- **Community educational and health programs.**
- **Response/investigations to various complaints/illnesses and follow-up**
- **Environmental monitoring and management**
- **Emergency planning and disaster services**
- **Septic applications and permitting**

# **More Detailed Current Health Department Services**

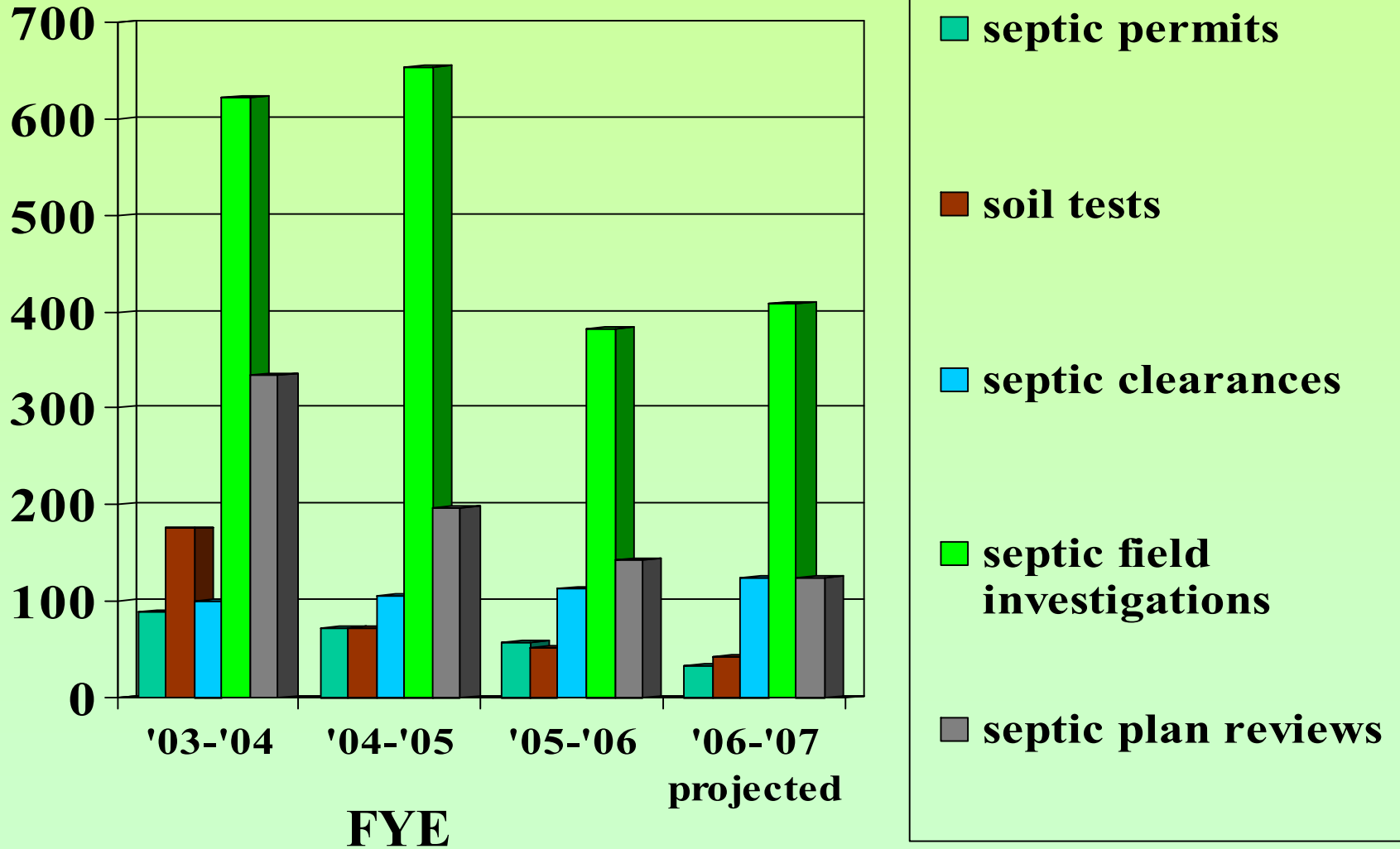
- ✓ “Focused” food inspections/temporary food events/Qualified Food Operator training
- ✓ FDA food facility plan reviews, food illness and complaint investigations and follow-ups
- ✓ Subsurface sewage disposal: applications, permitting, supervision, plan review, inspections
- ✓ Permits, inspection, and testing for wells and public pools
- ✓ Cosmetology plan reviews, licensing, and inspections
- ✓ Complaint response – information, sampling/testing, analyses, and remediation for: radon, lead, mold, carbon monoxide, asbestos, noise, refuse, odors, nuisances, and watercourse discharges – This includes follow-up actions and reporting
- ✓ Inspections and complaint investigations at schools, daycares, and resident housing
- ✓ Emergency preparedness and disaster response initiatives
- ✓ Monitoring, sampling, and closures for bathing beaches, shellfishing areas, watercourses
- ✓ Shellfishing policy and recreational resource management program
- ✓ Disease surveillance and investigation: emerging diseases, Rabies, Lyme disease, West Nile Virus, lead poisoning, and all recalls
- ✓ Flu clinics and healthcare screenings for asthma, blood pressure, and stroke
- ✓ Septic haulers inspection and licensing
- ✓ Health educational programs for all residents, including current web information
- ✓ Bonfire permits

## HD Services Trends

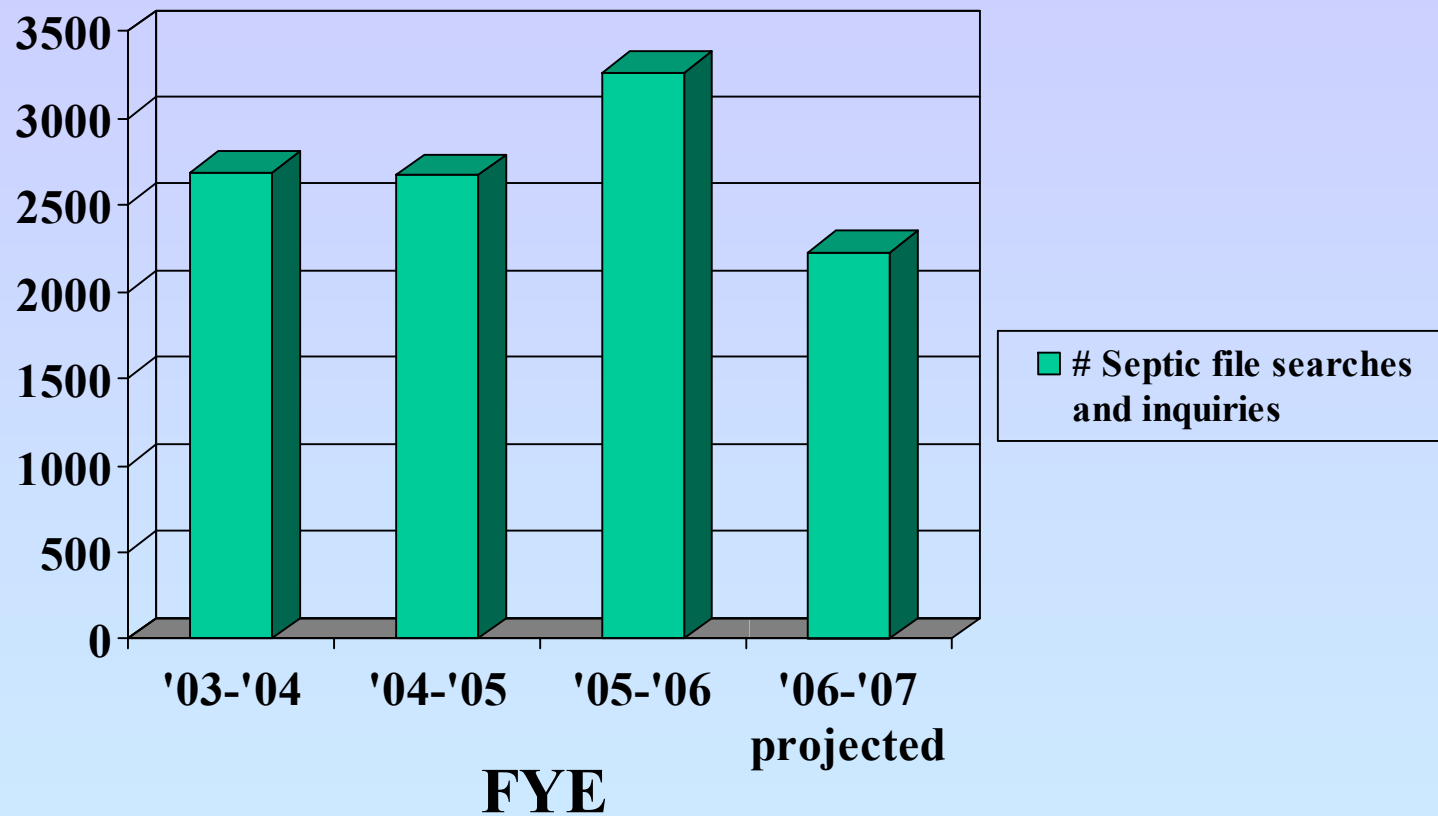


**Note: Water samples include bathing beaches and surface waters.  
Inspections for the above include all routine and follow-ups.**

## HD Septic Services Trends



## HD Septic File Searches and Inquiries Trend



# Community Outreach Programs

**Pandemic Flu**

**Lyme disease**

**Radon**

**Keep it Clean – Lead Safety**

**Stroke/blood pressure screenings**

**Flu clinics**

**Various monthly health education  
programs**



## **Staff Time Allotment:**

### **❖ Various expanded duties:**

- **Inspections**
- **Testing or sampling**
- **Reporting**
- **Licensing**
- **Educational programs**

### **❖ Standardized protocols include:**

- **Verification**
- **Follow-up**
- **Data entry**
- **Report writing and submission**
- **Preparation and dissemination of educational materials**

# **Staff Time Allotment – Other Activities**

## **❖ Sample collecting and processing**

- Result recording**
- Analyses evaluation**
- Notification and follow-up**

## **❖ Educational/Health**

- Scheduling**
- Coordinating**
- Information development and dissemination**
- Advertising**

## **❖ Responses to inquiries and complaints**

- Site inspections**
- Reporting**
- Follow-up**

## **❖ Professional Staff are required to regularly attend State update training and keep certifications current**

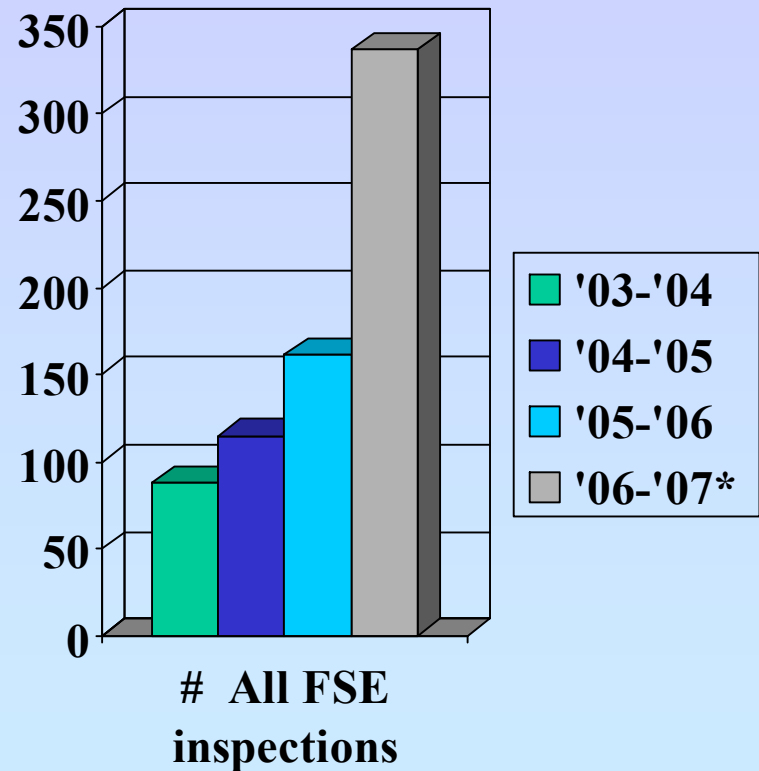
# Food Service Inspection

## Compliance Frequency for FSE Classes I-IV

### Percent achieved per FY

- **'03-'04      28.3%**
- **'04-'05      32.5%**
- **'05-'06      45.5%**
- **'06-'07    100.0%\***

\*(9/30/06 to present)

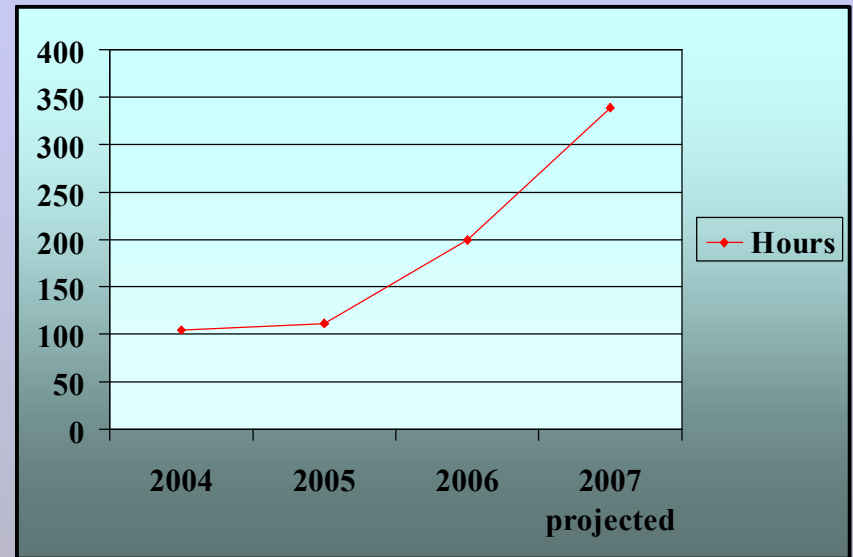


*FSE = food service establishments*

## Plan reviews for new construction or remodeling of existing food service facilities:

Each additional plan review equates to an average of 3.5 meetings, lasting approximately two hours for meeting and review. An average of four preoperational visits/inspections are needed, lasting approximately 1.5 hours each. This equates to an average of 13 hours of time per facility.

FYE	Plans submitted	Hours utilized	% increase - hours per year
2004	8	104	
2005	9	112	9.9
2006	15	200	56.0
2007 projected	26	338	59.2



In addition, each new Class IV establishment requires a minimum of four inspections per year, equating to approximately 12 hours of additional time per facility annually.

An estimated total of 25 hours/year/new Class IV food service establishment is utilized for both plan reviews and inspections. During the FYE '07, seven (7) new Class IV (two old Class IV have closed) and two (2) Class III FSE have already been submitted.

## *Risk Factor Trend with Routine Inspections:* *February 2006-December 2006*

Focused Food Inspection Risk Factors identify violations involving:

- Approved food source/condition
- Thermometers
- Improper handling
- Handwashing
- Sanitizing of food contact surfaces
- Improper temperatures
- Protection of food
- Employee hygiene and illness
- Cleanliness
- Food Operator training

**Overall trend: As the numbers and frequency of focused inspections and reinspections went up, the numbers of risk factor violations went down.**

First round of inspections February through August '06	Averaged 4.2 Risk Factor violations per FSE
Second round of inspections September through December '06	Averaged 2.6 Risk Factors violations per FSE

The number of Risk Factor violations decreased 62% with the second round of routine inspections.

# Health Department Workload Increases

- ❖ **Darien Revitalization continues to impact HD services and time**
  - **26 projected new/remodeled facility plan review applications**
    - ✓ **338 hours of time needed for plan reviews, meetings and preoperational visits**
  - **Seven (7) new Class IV restaurants for 2007**
    - ✓ **20 additional inspections (60 additional hours)**
- ❖ **Plan reviews conducted in line with the current Public Health Code**
  - **Older buildings must be renovated to be code compliant**
- ❖ **Emergency planning/preparedness involvement**
  - **Regularly scheduled multi-departmental meetings**
  - **Significant time developing Town disaster strategies**
- ❖ **Increased administrative burden**
  - **Numbers of ticks, rabid animals, and lead abatements**
  - **Sample submission, data entry, reporting and follow-up work**

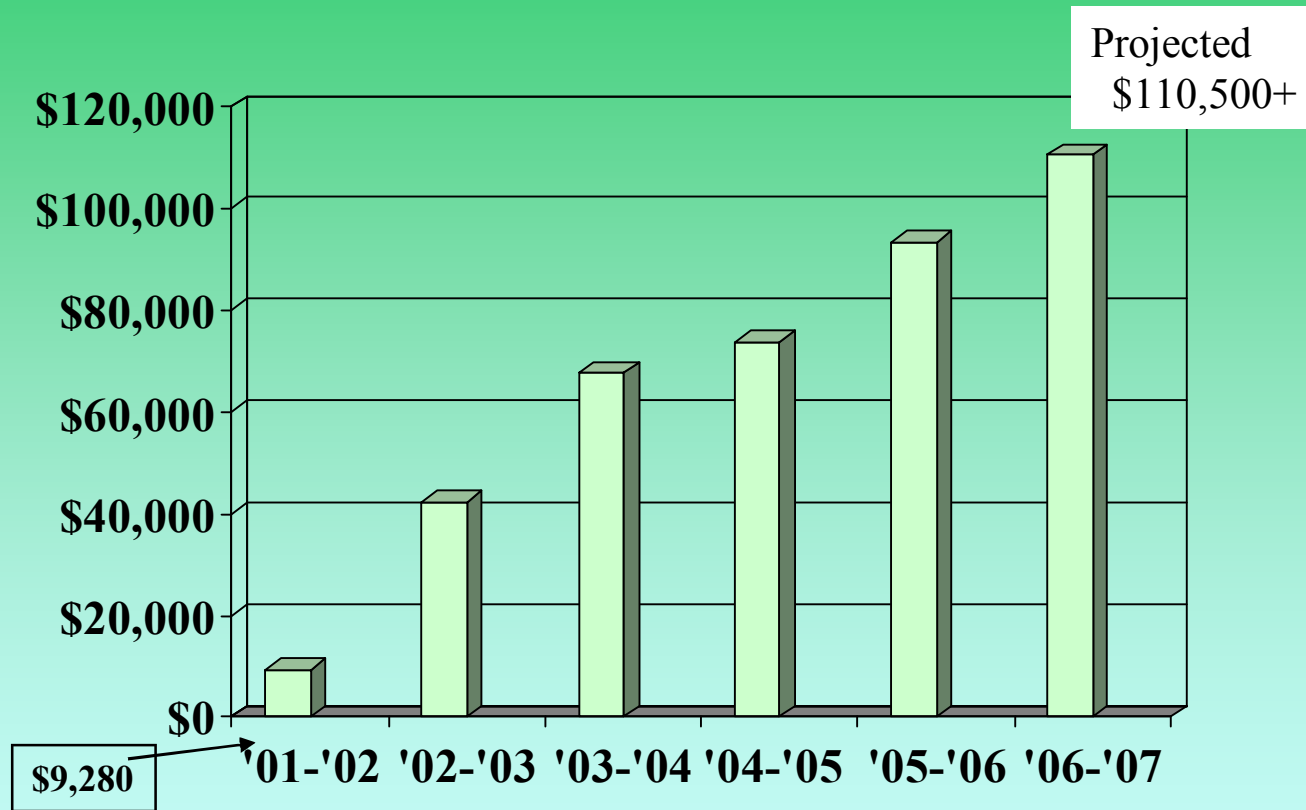


## **Additional Workload Increases**

- ❖ **Increased numbers of septic plan reviews**
  - **Expanded building applications and code compliance concerns**
- ❖ **Increased State updates for Staff**
  - **Training for regulations, procedures and protocols**
- ❖ **Darien Revitalization may result in more hair and nail salons**
  - **Inspections and licensing**
- ❖ **The development of a shellfish management program**
  - **Resource pilot program**
  - **Recreational closure policy**
  - **Offering of shellfish permits (including out-of-state)**
- ❖ **Increased numbers of emergent diseases and food recalls**
  - **Immediately addressed**
- ❖ **Expanded public health issues**
  - **Provide residents with vital resource information**
  - **Update Town website**
- ❖ **Record information**
  - **Summarize monthly and quarterly**
  - **Report annually**

# Revenue

## Fee increases resulted in:



*'06-'07 value is projected at a minimum, based on recent fee increases only.*

- ❖ Fee sources include current permits, services, and licenses.
- ❖ Fees from proposed health and travel clinics will generate additional revenue.



## Proposed HD Budget Increase

Current budget: \$197,272.00

### Current Staff: FT DOEH

FT Environmental Inspector

PT Registered Sanitarian

PT Health Educator

**(Additional Town funds allocated separately for:**

**PT DOH and PT Administrative Officer)**

Proposed Budget: \$254,170.00

\* Phase II increase of \$56,898.00

### Proposed:

8 additional hours/week - Current PT RS

3 additional hours/week - Current PT Health Educator

15 hours/week - PT new Inspector

7 hours/week - PT new Public Health Nurse

# **Future planned expanded Staff/services:**

**Environmental Sanitarian (part-time) to cover:** Inspections for temporary events, pools, cosmetology shops, housing complaints, schools, and food service facilities.

**Increased community outreach programs:** Stamford Hospital coordination efforts, Family “Lunch and Learns,” Cancer education programs, “Fight the Flu” campaign, general resident health programs (fitness walks, sun/water safety, nutrition) and screenings (Stroke Awareness).

**Public Health Nurse to conduct:** More flu clinics, travel clinics – including travel immunizations, various health screenings, health fairs, safety education programs, disease outbreak investigations and follow-ups, and Senior health programs.

**Increased plan reviews:** Anticipated increase in food and cosmetology establishments.

# **New HD Programs for 2007**

**As a response to expanding trends the following will be implemented as part of the current services offered:**

- **Environmental inspections for housing and schools**
- **Adopt a Town Shellfish Management Program**
- **Create an emergency planning program for shelters**
- **Update Pandemic flu emergency planning**
- **Develop and offer cosmetology, nail and hair salon, training**
- **Upgrade existing Environmental Health computer for office and field use**

# Proposed Community Outreach Programs

**School Environmental Inspection Programs**

**Deer Culling Program**

**Cancer Programs**

**Wellness Programs**

**Travel Clinics and Immunizations**

## Comparable Part-time HD FSE Inspections FYE '05

	<b>Conduct Focused Inspections</b>	<b>Total # FSE</b>	<b>Total # of inspections conducted</b>
<b>Darien</b>	<b>YES</b>	<b>Current '06-'07 103</b>	<b>7/01/06-1/31/07 281</b>
	<b>FYE '05 ↓</b>	<b>FYE '05 ↓</b>	<b>FYE '05 ↓</b>
<b>Darien</b>	<b>YES</b>	<b>102</b>	<b>161</b>
<b>Easton</b>	<b>NO</b>	<b>9</b>	<b>14</b>
<b>Essex</b>	<b>NO</b>	<b>41</b>	<b>146</b>
<b>New Canaan</b>	<b>NO</b>	<b>82</b>	<b>280</b>
<b>Old Lyme</b>	<b>YES</b>	<b>32</b>	<b>6</b>
<b>Orange</b>	<b>NO</b>	<b>111</b>	<b>173</b>

## Comparable Part-time HD Staffing Levels

	<b>Darien</b>	<b>New Canaan</b>	<b>Easton</b>	<b>Orange</b>	<b>Essex</b>	<b>Old Lyme</b>
<b>2005 Population</b>	<b>20,452</b>	<b>19,984</b>	<b>7,488</b>	<b>13,970</b>	<b>6,783</b>	<b>7,488</b>
<b>DOH</b>	<b>PT- MD,MPH</b>	<b>FT – MPH PT – MD</b>	<b>PT - MD</b>	<b>PT- MD</b>	<b>PT - MD</b>	<b>PT- MD</b>
<b>DOEH / Chief Sanitarian</b>	<b>1 – FT</b>	<b>None</b>	<b>1 - FT</b>	<b>1 - FT</b>	<b>1 -FT</b>	<b>1 - FT</b>
<b>Sanitarians</b>	<b>1 - FT 1 – PT</b>	<b>1 - FT 1- PT Food inspector</b>		<b>1 Assistant 2 - contract food inspectors</b>	<b>1- FT Food 1 Env. Asst.</b>	<b>1 Assistant sanitarian</b>
<b>Administration</b>	<b>1 – PT</b>	<b>1 - FT</b>		<b>1- FT</b>	<b>1 - FT</b>	<b>1 - FT</b>
<b>Public Health Nurse</b>	<b>None</b>	<b>1 hired under Social Services</b>	<b>None</b>	<b>Use VNA and school nurses</b>	<b>Yes</b>	<b>None</b>
<b>Public Health Educator</b>	<b>1 - PT</b>	<b>None</b>	<b>None</b>	<b>None</b>	<b>None</b>	<b>None</b>

**Note: As of November 2006, New Canaan is no longer a part-time health department.**